



EVERY chef has one or two dishes which he does better than all the others and on which he specially prides himself. As a rule chefs do not like to tell any one how these special dishes are prepared, but very rarely they make special exceptions, and here is one of the special exceptions in favor of the American Woman's Home Journal:

Charles Ranhofer, of Delmonico's, the prince of chefs, gives directions for cooking his celebrated Delmonico steaks and for preparing rice with strawberries. These two dishes are never to be found in perfection except when prepared by him.



DELMONICO
SIRLOIN
STEAK.

Cut from a sirloin a slice two inches thick. Beat it to an inch and a half thick. Trim it nicely. This steak should not weigh over twenty ounces. Salt on both sides. Baste it over with oil or melted butter and broil it over a moderate fire for fourteen minutes if you want it very rare; eighteen minutes if you wish it medium done and twenty-two minutes if you desire it well done. Put the steak on a hot platter with a little clear gravy or maitre d'hotel butter.

"Wash half a pound of Carolina rice; put it into a saucepan with two quarts of water and the juice of two lemons. Cook the rice till tender, keeping the grains whole. This is done by not stirring it at all. When done, drain on a sieve. Pour the rice into a bowl and cover it with a hot sugar syrup of twenty-eight degrees. Add some orange and lemon peel. Let the rice stand till cold. At the last moment before serving take the rice out carefully with a skimmer, put it into a deep glass dish in layers, alternated with small fresh strawberries. Pour a thick syrup over the whole and decorate the top with whipped cream.

CHARLES RANHOFFER.

Oscar, maitre d'hotel of the Waldorf, gives his own recipe for terrapin soup:

Put the shells, heads and trimmings of three terrapin into a saucepan with plenty of water. Boil them gently for two or three hours, skimming the water well the first time it bubbles, when all the good has been extracted from the shells, etc. Strain the liquor into a clean saucepan, put in the pieces of terrapin meat and boil them for an hour. The fat should be added after the meat has boiled for a short time. At the end of an hour take out the pieces of terrapin and put them on a dish to cool. Strain their liquor into a bowl. Put the bones, that have been separated from the meat, into two quarts of water until all the gelatine has dissolved. Then add the strained liquor, a bunch of thyme and parsley, one teaspoonful of bruised peppercorns, two cloves, one teaspoonful of chopped onion, half a blade of mace, and let it boil for thirty minutes longer. Cut the cold meat of the terrapin into small square pieces. Strain the soup into a clean saucepan, put in the meat and boil. Also boil up a quart of cream in another saucepan. Put one tablespoonful of flour, and a lump of butter the size of a hen's egg into a sauce and stir over the fire until mixed; then pour over it the boiling cream. Strain this through a strainer into the soup. This soup should be served as soon as the cream is mixed with it.

OSCAR TSCHIRKY.



TERRAPIN
SOUP.

For the past two seasons Fritz Schoploch, chef of the Oriental Hotel at Manhattan Beach, has delighted the guests of the hotel with his planked bluefish and clam broth surprise.

Schoploch is at the Lakewood Hotel at present, and through the courtesy of Thomas F. Sillock, proprietor of the hotel, the chef gave me the directions for preparing the dish.

Select a freshly caught, medium sized bluefish. Slit it down the back, remove the entrails, wash it clean in cold water and dry the fish thoroughly on a cloth. Take an oak plank made for the purpose of planking shad. Fasten to it the bluefish, flesh side out, then stand it in front of a very hot fire. Take a dozen or two dozen small little neck clams, dip them in butter and lay them on the fish as soon as you place it before the fire. When the fish and clams begin to brown sprinkle them with a little salt. Have a hot platter ready with a little melted butter in it. As soon as the fish is a rich brown it is done. Lay it carefully on the platter, leaving the clams on just as they were placed. Pour over the fish a gill of maitre d'hotel sauce. Garnish the dish with sprigs of parsley and slices of lemon, with chopped parsley on each side and serve at once. I have planked shad all this season at the Lakewood in the same manner, only instead of clams I used oysters.

This is the way I make the broth:



CLAM BROTH
SURPRISE.

"I put two dozen medium sized clams in a saucepan with their own juice and let them boil a very few minutes, just long enough to cook them through. As fast as the scum rises I skim it off. When the clams are boiled sufficiently I strain the broth into another saucepan and add to this strained broth a half of a gill of bechamel sauce. Let the broth come to a boil, stirring the sauce in well. Then turn it into small cups, which must be kept hot by standing in boiling hot water. Over the top of the broth in each cup I put a decoration of whipped cream about an inch deep.

Bechamel sauce is made as follows:

Mix well together in a saucepan two ounces of butter and a tablespoonful of flour. When thoroughly blended add a pint of hot milk, pouring it in gradually and stirring it constantly. Stand the saucepan on the fire and stir the ingredients continually until milk turns rather thick; then take the saucepan off. Beat the yolk of one egg in a cup with a teaspoonful of luke warm water, turn it into the sauce and mix it well again. Season the sauce with salt and white pepper and it is ready to use.

FRITZ SCHOPLOCH.

J. Glorieux, chef of the Windsor Hotel, is famous for cooking sirloin steak en casserole. It is one of his pet dishes and heretofore he has carefully guarded the secret of preparing it.

Take a thick one and a half pound sirloin cut Delmonico style. Put in a casserole or earthen saucepan with a gill of clarified butter and one dozen small onions. Cook slowly for ten minutes on each side. When done add two or three tablespoonfuls of white wine. Cook one minute, then add a little glaze of meat, two dozen Parisian potatoes, a few leaves of tarragon on top of the steak. Serve very hot in EN CASSEROLE, the casserole.

J. GLORIEUX.



SIRLOIN STEAK
EN CASSEROLE.

Wash silver that is not to be used in soapy water, wipe and dry a few minutes in a warm oven, then wrap in tissue paper. Do not allow one piece to touch another. Place tissue paper between. Put the teaspoons and other small pieces in a quart can and hermetically seal. Put knives, forks and tablespoons in a two-quart can. They will not tarnish, and will require no polishing when wanted for use.

Before broiling steaks open all the draughts to make the coals bright and clear. Hold the meat, a few minutes at first, close to the glowing coals, then turn. This will seal the juices, when it may be finished at a distance of several inches above the coals. From a broiled steak little or no juice should escape.

Keep a box of powdered borax near the work table. Add a little to the water in which the dish towels and dish cloths are washed. They will wash easier, keep sweet longer, and the borax will aid in keeping the hands soft.

Put a tiny bottle of flaxseed in the travelling bag. Should a cinder be blown into the eye a flaxseed will soon find it, and may save a great deal of pain and an inflamed eye.

Brighten the colors in a carpet by sweeping it with a broom dipped in salt and water, shaking well to remove all surplus water. The broom should be damp, not wet. Use damp earth to remove the dust when carpets are lifted.

Use a candle in the sick room in place of the kerosene lamp, which emits a disagreeable odor when turned low. A small, steady light may be secured by placing finely powdered salt on the wick until the charred part is reached.

To remove mildew from white cloth in the absence of sunshine, dip in a hot solution of a teaspoonful of chloride of lime in a quart of water. As soon as the spots disappear, wash thoroughly in warm water.

A two-quart can of boiling water is an excellent foot warmer if encased in a little flannel bag. It can be rolled about easily, and is of easy application where dry heat is to be used to relieve pain.

A handful of hops in the brine in which hams and bacon are pickled adds to the flavor of the meat and keeps the brine sweet.

**Biscuit,
Muffins,
Cornbread,
Griddlecakes,**

**Dumplings,
pot pies,
puddings,
Cakes.**

Will be light, flaky and delicious if made with
CLEVELAND'S BAKING POWDER.
Absolutely the Best.